

BISCUIT FOR FROZEN CONFECTIONERY

ABSTRACT

Crisp and crunchy reconstituted biscuit composed of fragments of baked biscuit, agglomerated within a binder comprising at least one carbohydrate and fat, the biscuit having the characteristic feature of preserving its crunchiness during storage at a negative temperature. Also, composite frozen confectioneries that include a biscuit and a frozen confectionery mass in contact therewith. The frozen confectionery thus obtained has the advantage of the contrast in texture between the creaminess of the frozen confectionery mass and the crunchiness of the biscuit, even after a long storage at freezing temperature. Finally, a process for preparing such a biscuit.